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DESCRIPTIVE LIST

OF

Cantaloupe and Other Vine Seeds
Season 1921



Improved Salmon-Tinted Cantaloupe.—10/25.

Issued by


Rocky Ford Cantaloupe Seed Growers' Co.

GARWOOD & WOODSIDE, Props.

ROCKY FORD, COLO.

GROWERS OF HIGH GRADE VINE SEEDS

INFORMATION FOR PURCHASERS

 **WE PAY THE TRANSPORTATION CHARGES.** At the prices quoted in this Catalog we deliver the Seed at your station by Mail or Express. Our terms are strictly cash with order (unless satisfactory arrangements have been made beforehand). Remittances should be made by Postoffice or Express Money Order, Bank Draft or Registered Letter. Amounts of less than \$1 may be sent in Postage Stamps. If personal checks are sent they must be certified by your banker. We will ship seed C. O. D. by Express, provided 10 per cent of the amount of the purchase price accompanies the order.

USE OUR ORDER SHEET, carefully filling out the blank spaces at the top for shipping directions. Use one line for each kind of seed ordered.

Always carry out the price of each item.

Keep a copy of your order. (This is very important.)

We exercise the utmost care in filling orders, striving to be correct in every detail; yet in the press of business, errors sometimes occur, in which event we wish to be promptly notified of the fact and will make such corrections as will be satisfactory.

WHEN TO ORDER. We strongly advise our customers to send in their orders immediately upon receipt of this Catalog, as they will then have the seeds on hand when they need them, and avoid the unnecessary delay often caused by the rush of the busy season. It is advisable to order while our stock is complete.

MARKET GARDENERS AND LARGE PLANTERS should write for special prices, stating variety and quantity required.

WARRANTEES. Seeds of the best quality will often fail through improper treatment, such as planting the seed too deep or too shallow, in soil that is too wet or too dry, or planting when the soil is so cold that the seed is apt to decay. The young plants are liable to various accidents. Cold or dry air may check their growth or destroy them. Insects above or below the ground may attack them, and many other contingencies may arise to prevent the very best seeds from giving satisfaction. However, the Cantaloupe Seed that we send out is guaranteed to have been grown from selected stock seed and saved from fields grown exclusively for seed purposes, from stock that shows true to variety type, from well-netted, fully-matured, standard-size melons of the best seed qualities; that the seed was saved before frost, was hand-cut, thoroughly washed and cured, all light seed fanned out, and of standard germination. If the seed should not prove as represented, upon reasonable, well-established claims, we will refund the cost of the seed, but further than this we will not be in any way responsible for the crop. Our seeds are sold only with the above understanding.

OUR RESPONSIBILITY. As to our financial and business standing, we refer to The Rocky Ford National Bank, The First National Bank of Rocky Ford, The "Packer" of Kansas City, The "Produce News" of New York. Always enclose a two-cent stamp when writing for reference.

ROCKY FORD CANTALOUPE SEED GROWERS' CO.

GARWOOD & WOODSIDE, Proprietors.

Please Remember That the Prices Quoted Herein Includes Delivery at
Your Station.

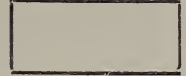
ORDER SHEET

Rocky Ford Cantaloupe Seed Growers Co.

GARWOOD & WOODSIDE, Props.

Rocky Ford, Colorado

Please read "How to Order" (in front of catalog). More order sheets will be sent upon request. Always write letters on a separate sheet from your order.



Date_____

FORWARD BY_____to
State on this line whether wanted by Mail or Express

Amount Enclosed

Your Name _____

Cash, \$._____

Postoffice _____

Draft _____

County _____ State _____

P. O. Order.....

Express or Freight Office_____
If different from Postoffice

Express Order.....

Stamps _____

We Pay All Postage and Express Charges at the Prices Listed in Catalog

QUANTITY			KINDS OF SEED	PRICE
Lbs.	Ozs.	Pkts.		
			CANTALOUPE	
			Salmon Tinted Rocky Ford No. 25	
			Improved Salmon Tinted 10-25	
			Improved Eden Gem	
			Woodside's Imperial Gem	
			Pink Meat (Burrell Gem)	
			HONEY DEW MELON	
			WATERMELON	
			Tom Watson (Extra Select)	
			Kleckley Sweet (Select)	
			CUCUMBER	
			Klondike	

With each order we will send a packet of any of our favorite varieties of Cantaloupe Seed to anyone who will send us the names of five market gardeners, or five people who buy vine seeds.

(Write names on back)

GREETINGS

It is with pleasure that we present herewith our Descriptive List of Cantaloupe and other Vine Seeds for season of 1921.

Please read the descriptions carefully and note our prices.

The past season has been by far the worst that we have ever experienced in the seed-growing business. We had numerous hailstorms in nearly all of the seed-growing districts. The damage from the aphid was the worst ever experienced in this district. Excessive rainfall during the early maturing season caused the vines to rust or blight, which ruined hundreds of acres of vine crops. However, we were fortunate in having a large acreage in a district that escaped the hail and was practically free from the aphid and blight. We harvested from this acreage as fine a crop of seed as we ever produced, and are in a position to fill all orders received with the best grade of seed produced in the Arkansas Valley the past season.

Our consistent aim is to make "Quality" the first consideration; next, to make our prices as low as good seed can be sold.

From "grower to grower." Our object is to grow the best seed that can be produced and supply the grower direct, without the seed passing through the hands of several dealers, whereby it often loses its identity. We do not grow seed under contract for seedmen nor for "Uncle Sam."

Our planting stocks are kept up to the highest standard by systematic selection. Our seed-growing is carried on in the most up-to-date manner. The seed we offer is the best selection from fields grown exclusively for seed purposes; was saved from stock true to type, from well-netted, fully matured, standard-size melons of the best seed qualities. Our seed was all cut by hand and cured before frost, is thoroughly cleaned, all light seed fanned out, and is of the highest germination.

While we don't claim to have the only good seed on the market, we do claim that there is none better than the grade of seed we offer.

Our motto: "BEST SEEDS ONLY, AND A SQUARE DEAL TO ALL."

We want to supply growers who want and appreciate good seed. If after ordering from us you have any cause for complaint, we want you to write us fully at once, as just criticism is an aid to improvement.

Your orders, either large or small, will be appreciated and receive our prompt personal attention.

We will be glad to answer any inquiries for information on subjects pertaining to the cantaloupe business.

We solicit a share of your order for the coming season.

All prices quoted herein include delivery.

January 1, 1921.

Sincerely yours,

ROCKY FORD CANTALOUPE SEED GROWERS' CO.

Garwood & Woodside, Proprietors.

IMPROVED SALMON-TINTED CANTALOUPE (10-25)



This Cantaloupe is an **IMPROVED STRAIN** of the **Salmon-Tinted Pollock No. 25**.

It was first introduced in a commercial way two years ago, and has proved generally satisfactory, especially in California. In fact, it has become so popular that all our orders from California for the coming season are for this strain of seed. In general appearance it resembles the well-known Pollock No. 25. It averages a little larger in size; the netting is heavier and more prominent. The objectionable stripe so common in the old strain is practically eliminated in the improved strain. The flesh shows a stronger salmon tint and is very fine grained. It produces a heavy crop with less unmarketable melons than any variety yet introduced.

We were fortunate in having a large acreage of this melon in a district that escaped the hail, and was practically free from aphids and blight. This crop was pronounced by all who saw it as the finest crop in the valley.

We made but one cutting from our seed fields the past season. It was made under our personal supervision. We offer the **best grade of seed** that can be obtained through any source and are in a position to fill all orders received at the following prices:

Per pkt., 10c; per oz., 15c; $\frac{1}{4}$ lb., 50c; $\frac{1}{2}$ lb., 85c; per lb., \$1.60; 10 to 25 lbs., @ \$1.50 per lb.

Associations and growers using larger quantities write for special prices.

SALMON-TINTED ROCKY FORD

(Generally known as the Salmon-Tinted Pollock No. 25.)



Although of recent introduction, the Salmon-Tinted Cantaloupe quickly became the most popular variety ever introduced. For the past two seasons we have had but little call for seed of the green-fleshed strains. This new strain is highly rust-resistant and yields a heavy crop. It is one of the very best long-distance shippers.

It is nearly as early as the Eden Gem and very prolific. The melons run very uniform in size. In shape it is a trifle longer than the Eden Gem, practically all run solid net, without any indication of the ribs. The netting is extremely heavy and very light colored when matured. The seed cavity is small. The flesh changes from a deep green near the rind to a rich salmon pink near the seed cavity; fine grained and very solid. The attractive color of the flesh and the unsurpassed flavor will appeal to the most highly cultivated tastes. Its fine appearance attracts the particular trade and commands the highest market price wherever introduced.

The following is a sample of the many letters received:

"Laurinsburg, N. C., Jan. 18, 1919.

"Gentlemen—Your Salmon-Tint Seed were the best in this section last year. They brought as high as \$4.25 per crate, while others only brought from \$2.75 to \$3.00 per crate.

"J. A. McG."

SALMON-TINTED ROCKY FORD—(Continued).

Our seed was saved from first-class melons in every particular.

While this strain is listed under different names, we will back up our strain as being as good as any in existence.

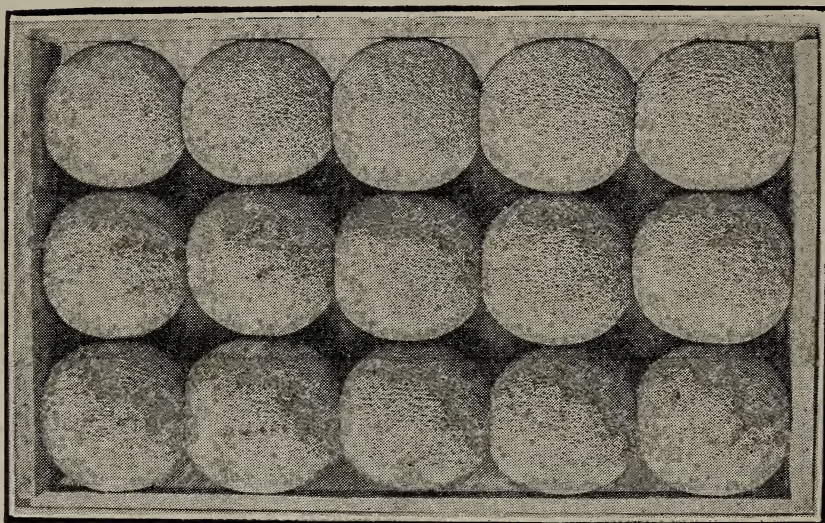
We offer this select seed at the following prices:

Per oz., 15c; per lb., \$1.50; 10 to 25 lbs., @ \$1.40.

Associations and growers using larger quantities, write for prices.

OUR IMPROVED EDEN GEM CANTALOUPE

(Seed of this variety very scarce.)



Our improved strain of Eden Gem is the earliest of the solid net type and as rust-resistant as any yet introduced.

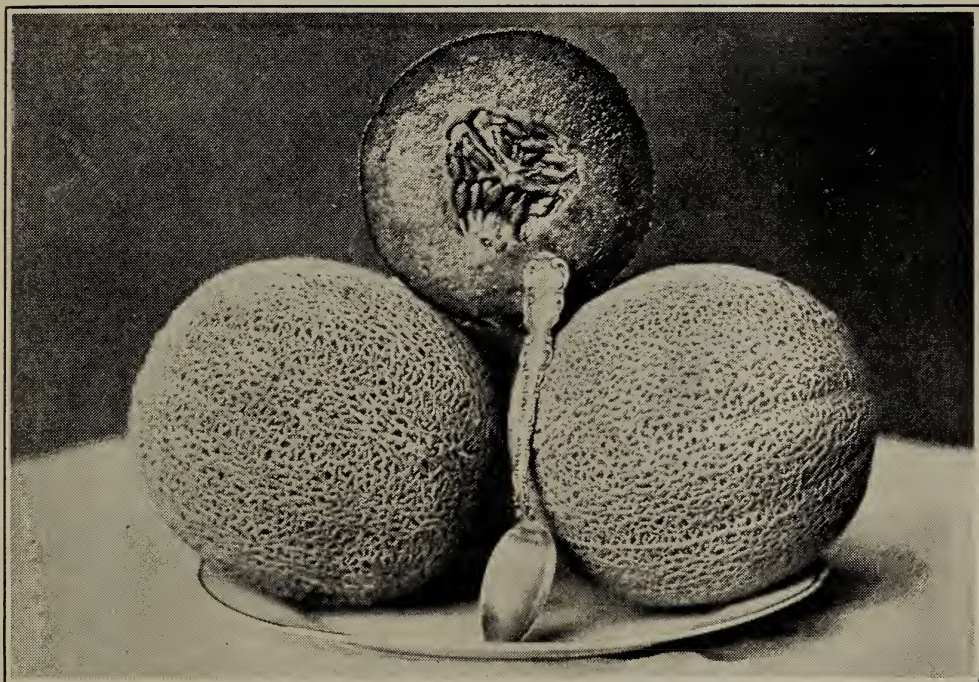
It produces vigorous vines and is extremely prolific. The melons run very uniform in size, nearly all standards, and over 90 per cent solid net. The netting is very heavy and dense, which with the thick flesh, makes it an ideal long-distance shipper. The flesh varies from green to light golden in color, is fine grained and very solid; the flavor is unsurpassed.

Our stock seed has been selected for years along certain lines and we now have a strain that is far superior to the original.

While the green-fleshed melon is still a leader in some growing sections of the South and East, it is being rapidly superseded by the salmon-tinted strains. Yet, many claim that the flavor is far superior to the salmon tint, and a close second to the original green-fleshed cantaloupe that made the Rocky Ford District famous as a cantaloupe and seed-producing center. Where a green-fleshed cantaloupe is desired, our Improved Eden Gem is the very best in existence.

We have but one grade of this seed. It was saved from first-class melons in every particular. We make but two cuttings from our seed fields. We offer select seed of our Improved Eden Gem, while our limited supply lasts, at the following prices: Per oz., 15c; per lb., \$1.50; 10 to 25 lbs., @ \$1.40 per lb. Associations using larger quantities, write for prices.

WOODSIDE'S IMPERIAL GEM

**THIS IS THE BEST EARLY CANTALOUPE INTRODUCED TO DATE.**

In this cantaloupe we have a great improvement in the once-popular Early Watter's strain.

In appearance and general habits it is similar to the Early Watters. However, the two great objectionable points in the Watters—the tendency of the vines to blight and the large seed cavity in the melon—have been practically eliminated in this improved strain. It is as early as the Watters, almost as rust-resistant as the Pollock strains and nearly as thick fleshed, which makes it an ideal shipping melon.

The plants are strong, vigorous growers from the start. This strain is extremely prolific, the first setting often showing twelve to fifteen marketable melons to the hill.

We class it as a green-fleshed melon, but the color will vary somewhat.

The netting covers the entire melon and is almost as heavy as that of the Eden Gem. It matures from a week to ten days earlier.

The flavor is similar to the original Rocky Ford, which many contend was the "sweetest of all."

Our observation has been that the vines of the early varieties of cantaloupes seem more easily affected by fungus diseases than the vines of the later varieties; especially is it true in sections where there is much rain during the maturing season, and in irrigated sections where too much water is used; but in sections where these conditions are not too marked and an early melon is desired this is the most valuable of the Rocky Ford strains. In this district, for years past, the early cantaloupe has invariably proven the "money-maker" for the grower.

Do not fail to give it a trial. Our prices for select seed are as follows:

Per oz., 15c; lb., \$1.50; 10 lbs. to 25 lbs. @ \$1.40 per lb.

For larger quantities write for prices.

PINK-MEAT CANTALOUPE



(Locally known as the Burrell Gem, Osage Gem, Ordway Pink Meat,
Pink Queen, etc.)

This melon, although of recent introduction, has become nearly as popular in many markets as the Rocky Ford strains.

The melon is larger than the "Rocky Ford," averaging about 6 inches in length, tapering at the ends, and $4\frac{1}{2}$ to 5 inches in diameter, with well-defined ribs, heavily netted, with a distinct stripe between. (However, our selection shows many solid-net melons.) The flesh is a rich salmon color, very thick and fine grained. It has a rich, spicy flavor, excelled by none. The seed cavity is unusually small, which accounts for its superior shipping qualities. Nearly half of the shipments from this district are of this variety. The melons are wrapped in attractive pink wrappers and packed in one-layer crates holding from twelve to fifteen melons.

Until recent years the acreage planted for market outside of this district was limited, but during past seasons there was a considerable acreage planted in other sections of the country with splendid results. We have had very favorable reports from sections in the East and South where, during dry seasons, they did fine.

The Pink Meat outsold all other varieties from this district the past season and brought record prices. We have customers who use as high as 1,000 pounds of this seed each season.

We feel it our duty to warn the growers in districts where the rainfall is excessive that the vines are not only liable to blight, but the melons crack open as well. Where the above conditions do not prevail it is a very profitable melon to plant. Our seed of this variety is as pure as can be obtained anywhere.

We offer select seed at the following prices: Per oz., 15c; per lb., \$1.50; 10 to 25 lbs. @ \$1.40 per lb.

Associations and growers using larger quantities, write for special prices.



NEW HONEY DEW MELON

This newest production in the melon line has brought higher prices than any melon yet introduced. During the season 1915 only three cars were marketed; the results are stated in Mr. Gauger's letter.

THE ORIGINATOR'S HISTORY OF THE HONEY DEW.

"The original seed of this new melon was secured from a melon shipped from Africa to New York City. This seed was planted at Rocky Ford, Colo., and crossed with the genuine, original 'Rocky Ford' cantaloupe by pollenization. The following season this hybrid seed was again crossed with the Improved Hybrid Casaba. Seed enough was obtained from this cross to plant one and one-half acres in 1915, from which I shipped three cars, aggregating 1,175 crates, which were shipped to Chicago. After paying freight, icing charges and commissions the three cars netted me \$3,719. After deducting the price of the crates I still had \$3,600 net from the one and one-half acres, or \$2,400 per acre.

"I named the melon 'Honey Dew' for several reasons: It is as sweet as honey and has the mingling of several flavors—pineapple, banana and vanilla predominating.

"The average size of the melon is 6 inches in diameter and 7 to 8 inches in length, weighs 5 to 6 pounds. The skin is smooth, with an occasional net; is a creamy yellow when ripe. The flesh is an emerald green, very thick, melting and fine grained; can be eaten to the extreme rind. The seed cavity is very small; the rind impervious to water. The melon does not shrink in weight, is not easily bruised, and is a splendid shipper.

"It matures about ten days later than the Rocky Ford strains and is very prolific; yields at the rate of 8,000 to 10,000 melons per acre. The melon slips from the vine when ripe and will keep for several weeks. The late-maturing ones may be kept until Christmas.

June 5, 1916.

"J. E. GAUGER, Swink, Colo."

The Honey Dew is not a strong competitor of the cantaloupe, and will not take the place of the cantaloupe, as it is on the casaba order, and is really a fall and winter melon. However, it is far superior to any casaba yet introduced and will take the lead of that class of melons.

NEW HONEY DEW MELON—(Continued.)

Although classed as a fall or winter melon, the acreage planted in the early-growing districts such as the Imperial Valley, California, Arizona and New Mexico, shows a large increase each season and has proven very profitable to the grower. The first shipments of Honey Dew Melons from the Imperial Valley sold for \$1.00 per melon the past season.

The following sized crates are used here:

Jumbos—Height, $7\frac{1}{2}$ in.; width, $16\frac{1}{4}$ in.; length, $23\frac{1}{2}$ in.

Standards— $6\frac{1}{2} \times 16\frac{1}{4} \times 23\frac{1}{2}$. Ponies— $5\frac{3}{4} \times 14\frac{1}{2} \times 23\frac{1}{2}$.

Melons are carefully packed in excelsior from five to twelve per crate, according to size.

Do not plant near cantaloupes or casabas, as it shows a tendency to mix badly with both.

We urge every grower to try this new melon, if only a few hills for their own use.

We offer a very select strain of seed this season at the following prices:

Pkt., 10c; oz., 20c; $\frac{1}{4}$ -lb., 60c; $\frac{1}{2}$ -lb., \$1.00; lb., \$1.50.

Grand Junction, Colo., Nov. 6, 1917.

TO WHOM IT MAY CONCERN:

This is to certify that I spent six weeks at Rocky Ford, Colo., this season selecting cantaloupe seed for several large distributors operating in the California cantaloupe districts. After a careful survey of the situation and examination of all of the best seed fields in this district, I placed my orders with Garwood & Woodside. I found their Salmon-Tint Cantaloupes very uniform in size and well netted, almost entirely free of the undesirable slick rib and very uniform in color of flesh.

Their Imperial Gem was especially fine. Anyone desiring an extremely early melon will do well to give them a trial.

As to their business integrity, I have known Mr. Garwood for twenty years and have always found him thoroughly trustworthy. I was with Mr. Woodside every day during my stay at Rocky Ford and saw him filling many orders received by wire and mail, and found him using the same care in selection and in getting out these orders as he did in filling the orders for firms whose representatives were on the ground.

Very respectfully,

A. OZBUN.

ABOUT VARIETIES

There are so many different strains of the Rocky Ford Cantaloupe advertised by various seedsmen and commercial growers, that the grower of limited experience is so confused by the numberless names and varieties that he hardly knows what variety to order. To those so situated we would say that we have carefully observed and tested the merits of the different strains, and offer herewith the strains which, in our judgment, are the very best and the most profitable for all sections of the country.

There is good seed offered under other names, but the varieties are so similar to those that we offer that an expert cannot detect any material difference. We again state that there is nothing better yet produced in cantaloupes than the tested strains we list.

WATERMELONS

The following varieties of watermelons we consider the best introduced to date. The "Kleckley" as a home-market melon and the "Tom Watson" as a shipper cannot be beat where quality is considered.



IMPROVED KLECKLEY SWEETS

The "sweetest of all" watermelons—the best home and nearby market melon yet introduced.

The melon in cut above was awarded first premium at our fair, fall of 1919. It weighed 52 pounds and was the finest specimen ever shown here.

This splendid variety is the finest flavored melon introduced in recent years. No other melon has ever attained such popularity for home use and nearby markets. As originally introduced, the rind was too thin and tender to admit shipping, but by careful selection this defect has been largely overcome.

The Improved Kleckley Sweet is the Rocky Ford strain.

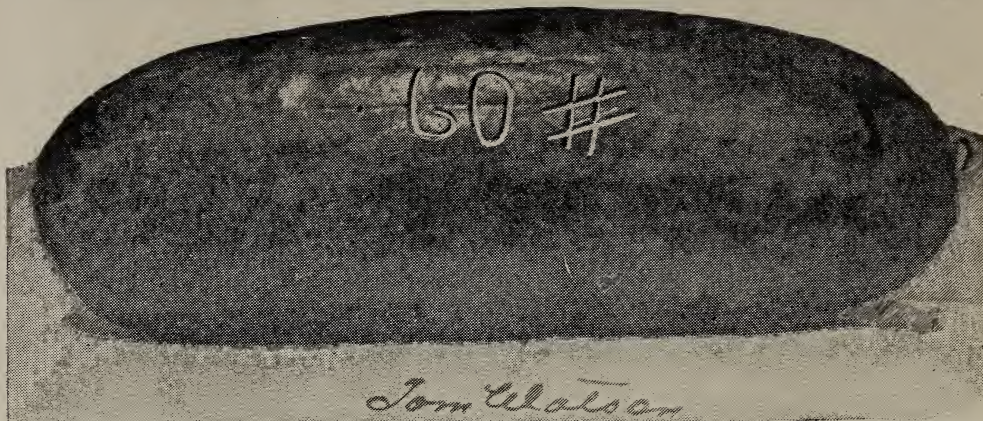
In this new strain now offered there is developed a melon with a shell hard enough to carry to market, having been carefully selected for a series of years for this result. The rind is not thick, but the skin is so hard and tough that it resists the jolts and jars of travel to a remarkable degree, and at the present time is the favorite shipping melon with our Colorado growers, and rapidly growing in favor in other sections of the country. The melons grow 18 to 24 inches in length, 10 to 12 inches through, averaging about 25 pounds in weight, oblong in form, with very dark green skin, flesh deep scarlet red, with solid heart, stringless, with few seeds, set near the rind. The flavor is unexcelled. Don't fail to plant this splendid melon for home use or nearby markets.

Select stock seed true to name (saved from the largest and best melons)—per oz., 10c; per ¼ lb., 35c; ½ lb., 60c; per lb., \$1.10; 10 to 25 lbs. @ \$1.00 per lb.

NOTICE

There are a number of other seed companies and associations operating here under names similar to the name of our company. In order to avoid any possible mix-up in our mail, please use the enclosed envelope or address all letters and orders to—

GARWOOD & WOODSIDE, Rocky Ford, Colo.



A new watermelon, combining the eating qualities of the "Kleckley" and the shipping qualities of the "Alabama Sweet."

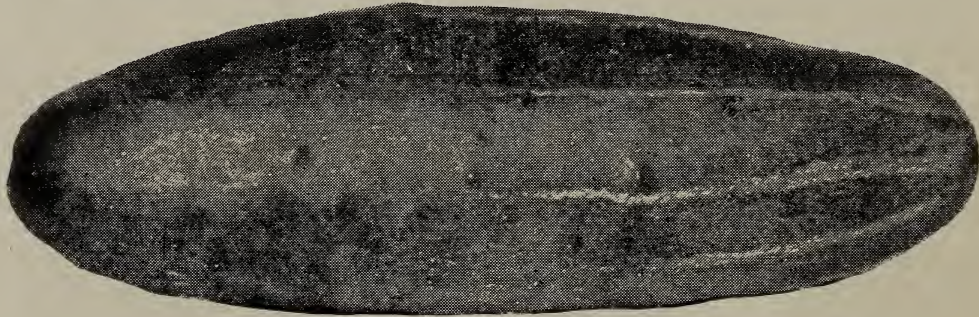
The Watson originated in Georgia, the "home of the watermelon." The fruit is very large, many melons weighing 50 to 60 pounds and measuring 18 to 24 inches in length. The skin is a dark, mottled green; the flesh an intense bright red, solid and tender; the heart is very large, with a very small seed area. The rind is very thin, but exceedingly tough, which accounts for its excellent shipping qualities. The flavor is second to none. This grand new melon has become one of the most popular of all shipping melons.

Our extra selected seed of the "Tom Watson" was grown by one of the most noted melon seed growers of the South. It was selected from the choicest, earliest ripe melons, weighing from 30 pounds up. No better or purer strain can be had; in fact, it is select stock seed.

Our supply of this seed is limited. We offer it while it lasts as follows: Per oz., 10c; $\frac{1}{4}$ lb., 35c; $\frac{1}{2}$ lb., 60c; per lb., \$1.00; 10 to 25 lbs. @ 90c per lb. Associations and others using larger quantities, write for special prices.

SUPERIOR CUCUMBER SEED

We list but one variety, which, in our judgment, is the most profitable market cucumber for all sections of the country.



KLONDIKE CUCUMBER

This splendid shipping cucumber is an improved strain of the White Spine type. It is a very attractive dark green variety with a green that stays for days after being picked and shipped. The cucumbers are from 7 to 8 inches long, 2 to 2½ inches in diameter, very regular in size and shape, very crisp and unsurpassed for slicing. It makes excellent pickles when young. The vines are extremely vigorous and productive and resist blight better than other long sorts. A great favorite in Florida and other sections of the South for shipping to northern markets. For market gardeners it is the most profitable variety known today. Seed crops of this variety very short the past season.

Price—Per pkt., 5c; oz., 10c; $\frac{1}{4}$ lb., 35c; $\frac{1}{2}$ lb., 60c; lb., \$1.00; 5 to 25 lbs. @ 90c per lb. For larger quantities write for prices.

ROCKY FORD CANTALoupES

Planting, Cultural and Harvesting Directions

The cantaloupe thrives best on a well-drained sandy loam soil. Alfalfa sod, plowed under in the fall, has shown the best results in the West and Southwest, frequently doubling the yield. Clover sod in sections where it is grown, and cow peas in the South have shown like results. Well-rotted barnyard manure has generally given better results than commercial fertilizers. The cantaloupe seems to produce better on a medium fertile soil. If too much fertilizer is used the vines grow very rank and the melons are likely to be over-sized and poorly netted, the flesh coarse and of poor quality. If planted on poor soil the melons are undersized and yield generally light. The size of the melon is undoubtedly governed by the fertility of the soil, as well as by climatic conditions. Crop rotation is essential to retain the necessary plant food, and is a safeguard against disease, infected soil and insect pests.

In preparing the soil, ever bear in mind that the cantaloupe should be planted and cultivated as a garden crop rather than a field crop, as IT WILL NOT RESPOND readily to the rough treatment usually given to general field crops. The grower will be well repaid for the extra labor and time consumed in the thorough preparation of the soil.

Select, if possible, suitable land, sloping to the south or east. Such land warms up quickly in the early spring, and is preferable where an early crop is desired.

Clean up and burn all weeds and trash that will not plow under and decay rapidly. If plowing is done in the fall, plow from 8 to 10 inches in depth; if in the spring, plow only as deep as the land has been plowed before. When plowing under alfalfa and like crops, fall plowing is the best, and under most conditions shows best results. In irrigated districts, if the land is dry, irrigate by flooding before plowing, using care not to plow while land is too wet, nor yet too dry; for either will prevent reducing the soil to the mellow, ashy condition so essential to the best results and the easy cultivation of the crop. If the land was in cultivation the preceding year, disking is very beneficial, as it not only mixes any compost or manure that may have been applied, but insures a deep pulverized seed bed.

The land should be prepared and allowed to settle a few days before planting. If the land is to be cultivated both ways, mark off in rows 5 to 6 feet apart each way. If crop is to be grown by irrigation, select slope of the land so that it can be irrigated without washing or flooding.

Do not plant near any other vine crop. Do not plant more than two or three seasons in succession on the same soil. Plant as soon as danger of frost is past.

Until recent years the planting was all done with the hoe in this district, but at this time many of our growers use the hand corn-planter of the rotary type, filling the holes in the plate with lead or babbitt metal and reboring until the proper size holes have been obtained, regulating so as to drop eight to twelve seeds. A block is attached to the blades to regulate the depth of planting. Others prefer the drill system, using either the hand or the horse drill. Where small or medium acreage is planted we advocate the use of the hoe as the surest and safest method of planting to secure a uniform stand. Plant about a dozen seeds to the hill; cover about 1 inch to 1½ inches deep with fine, moist soil. When the seed is covered, if the soil is loose and not liable to bake, firm lightly with the back of hoe. The greatest care should be used in planting to secure a good stand.

Before the plants are quite up, rake the surface of the hills lightly with a garden rake to remove any crust that may retard development of the tender plants. If the crust is not removed a poor stand will result. As soon as the plants are up nicely, hoe lightly around the hills, taking care not to disturb the tender roots, drawing fine, moist soil about the plants. Care must be taken not to cover the leaves. Hoe in this manner several times before the plants begin to vine—the oftener the better. Do not hoe or handle the plants when wet. Give frequent shallow cultivation as long as possible to get between the rows without disturbing the vines or roots. Keep a fine dust mulch to aid in retaining the moisture. The cantaloupe, to produce the best results, should have a continuous, healthy growth. The slightest check or setback in the growth will retard the early development and reduce the yield. When the plant has from five to six leaves and danger from beetles is past, thin to one to three plants to a hill. If drilled, thin to one plant about two feet apart. Thinning should be governed by the distance between the hills and strength of the soil. If the plants are left too thick on rather poor soil, many of the melons will likely be small; on the other hand, if thinned too closely on rich soil, over-sized melons will be the result.

Before the crop is ready to move every preparation should be made for quick and economical handling. Have ample packing houses or sheds at the most convenient place for the handling of the melons. Construct not only to provide shelter and shade, but also to have plenty of ventilation with the sorting and packing bins or tables to the north side.

Growers with a large acreage follow the pickers with a wagon and extra picking bags or boxes, which when filled are placed upon the wagon and an empty one taken. When the wagon is taken to the packing shed another takes its place. Smaller growers usually use sleds drawn by one or two horses, as may be necessary.

Cultural and Harvesting—Continued

A liberal supply of sacks for picking should be provided. The ordinary two-bushel grain sack, with a small ring stapled close to the open end and another about six inches from the other end, connected by a broad canvas strap about a foot in length, with a snap in each end, has proved satisfactory. Have a good supply of crates nicely made up and stored out of the sun and dust. Have sufficient help engaged. If possible, have at least one experienced picker and packer.

Before the melons begin to ripen, go through the field and carefully move vines, making stepping places $2\frac{1}{2}$ to 3 feet apart for the pickers. Tramping on the vines, or in any way bruising them, not only shortens the harvest, but will cause the melons to ripen prematurely and be of inferior quality.

The picking should start early in the morning while the melons are cool, yet, in case the vines are wet from heavy dews or rains, it is not advisable to start picking before vines and fairly dry, as tramping and handling when wet is injurious to the vines, and melons picked and handled while wet lose much of their fine appearance, being more or less covered with mud and the netting becomes badly ruffled.

The cantaloupe begins ripening on the inside. When the ripening process begins it requires some experience to tell from the outward appearance when it is ready to pick, the change being so slight that the inexperienced will scarcely detect it. The skin between the netting gradually assumes a peculiar gray cast; the netting becomes more prominent and of a silvery whitish color. On close examination a slight crack about the stem will be found, and with a little pressure on the stem with the thumb or forefinger it should part or slip from the melon without breaking the stem or melon, leaving a smooth, natural cup where detached. When picked at this, the proper stage, the melon has its natural sweetness and flavor, and if carefully handled, with proper refrigeration and good transportation service, will carry to most any market in first-class condition. The stem will not slip from a green melon, but will break or force a piece out of the melon, and if picked in this manner are likely to be of inferior quality, without flavor, and show up in a wilted, spongy condition on the market.

Where shipping a great distance, as from the Imperial Valley in California, after the season has advanced ten days to two weeks, many of the growers pick on the half slip or break. However, this is a dangerous practice; unless carefully done by experienced pickers, disastrous results will follow.

Melons picked while cool and kept cool will hold up far better in shipping than if picked in the heat of the day. After the first few days, pick over the field carefully at least twice a day and you will have but few over-ripe melons. All matured melons, whether shippers or not, should be removed from the vines and taken out of the field.

Throw into the cull pile all melons over-ripe, green, over-sized, under-sized, irregular in shape, all poorly netted melons and any that may be soft or bruised. The sorter should carefully place the good melons, according to the grades and degree of ripeness, in padded packing bins or canvas troughs built so that the packers can reach them easily.

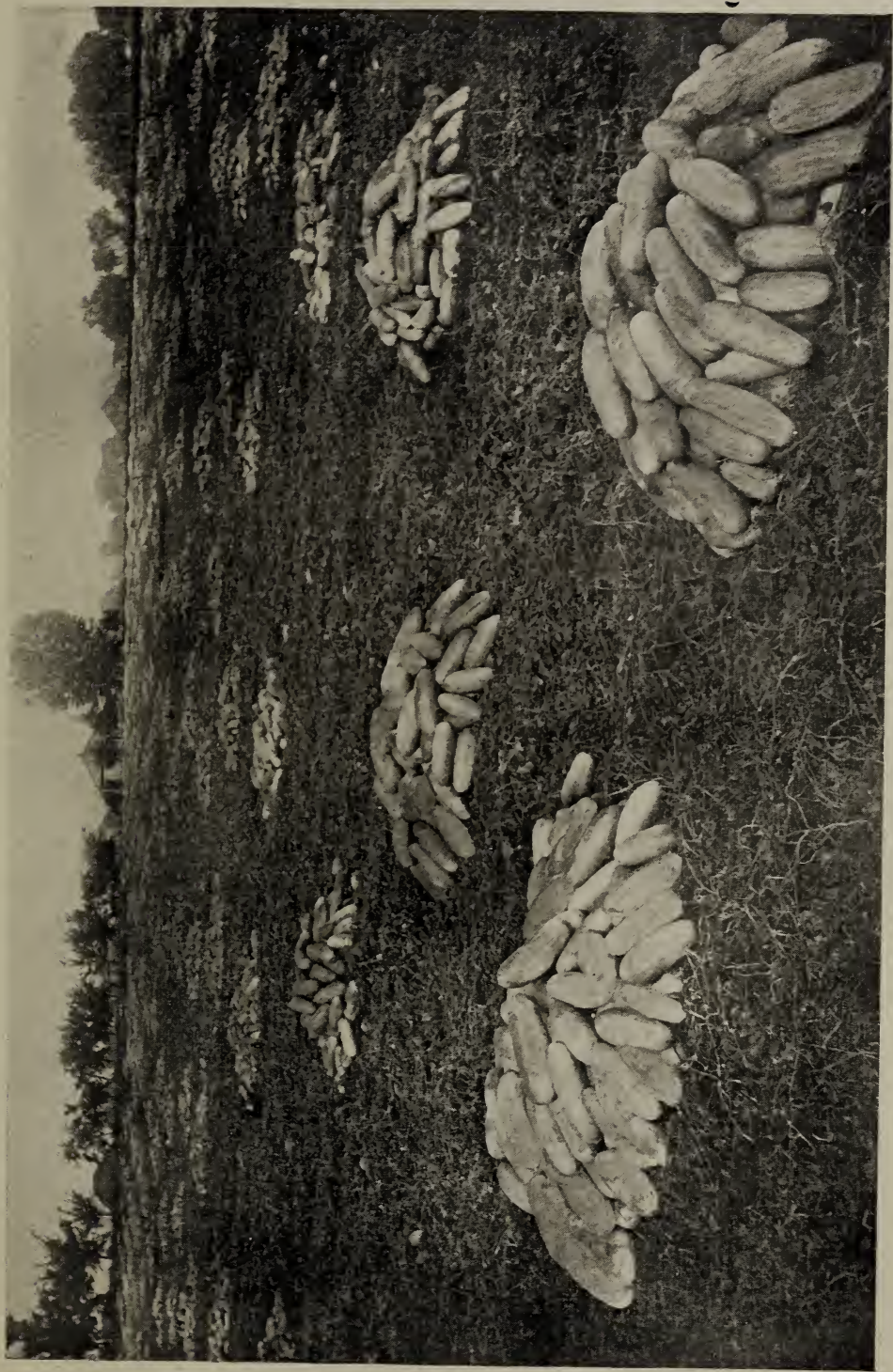
Pack the melons by color as nearly as possible. Crate the riper ones to themselves and ship to nearby markets. Do not put up inferior, soft, over-ripe or green melons under any circumstances, as they rarely bring transportation charges.

In packing the crates should be placed parallel with the bin on a stand with the end farthest away from the packer elevated about six inches. The ends of the crate should be supported so that the slats may be sprung in the middle. Begin at the lower end of the crate by placing three melons lengthwise with the crate across the lower end with the blossom end towards end of crate. Continue packing in rows of three across the crate until there are fifteen melons in bottom layer. The middle and top layers are packed likewise. The standard crate, when filled, should contain forty-five melons, all of which should be packed lengthwise with the crate, and fit snugly, bulging the slats slightly (but not tight enough to bruise), as they always shrink considerably before reaching market. The size and pack should be uniform. When packing is properly done all sides should be equally attractive and symmetrical. When the crate is packed and nailed, lay in a cool place on one side. A crate should never stand on end because of the excessive weight on the lower melons.

Under the most perfect conditions melons vary in size, usually designated as Jumbos, Standards and Ponies, and in order to make a uniform pack, crates to fit the different size melons are necessary. The following sizes are most generally used. All slats being $23\frac{1}{2}$ inches in length. Other dimensions before crates made up as follows: Standard ends, 12x12 inches; Pony ends, 11x11 inches; Jumbo flat, 5x14 $\frac{1}{2}$ inches; large Standard flat, 4 $\frac{1}{2}$ x13 $\frac{1}{2}$ inches; regular Standard flat, 4x12 inches. The Standard packs are 45 and 36 melons; Pony packs, 54 and 45; flats, 12 to 15 melons.

In order to have uniform loading and substantial packing and bracing in shipping in car lots, it is necessary to have all slats of one length and that the crates be carefully made. The best crate material is the white pine. Melons packed in a clean, bright, well-made crate, neatly labeled, will bring much better prices on the market than the same grade of melons packed in an unattractive package.

All wagons should be provided with springs. A wide, flat rack to avoid piling one crate on top of another is advisable. Always lay the crates flat. If necessary to stack up, see that one crate is placed squarely upon another to avoid bruising. Cover the load to protect from heat and dust, but elevate the cover to permit the air to circulate under it. Handle the crates carefully, without jarring, always bearing in mind that careless, rough handling will bruise the fruit, and the grower is the loser.



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